

Banqueting Selector Menu 2010

Please select a choice of three per course

Starters

Roasted Tomato & Basil Soup with Garlic Croutons £6

Cream of Fresh Vegetable Soup with Farmhouse Breads £6

King Prawn Brochette on a Spicy Sweet Salad £7

Pan Fried Scallops with Garlic, Parsley & Lemon £8

Beef Tomato & Mozzarella Salad topped with Avocado £7

Smooth Chicken Liver Paté with Orange Chutney & Toasted Brioche £6

Smoked Salmon Platter with Red Onion, Capers & a Twist of Lemon £7

Sweet Potato & Ricotta Terrine in a Spicy Tomato Sauce £6

Triple Melon Medley served with Serrano Ham & Balsamic Syrup £7

Main Course

Char Grilled Red Pepper & Goats Cheese Risotto with Basil & Truffle Dressing £14

Traditional Thyme Roast Beef £19

*Char Grilled Chicken Breast wrapped in Prosciutto Ham
in a Tomato Sauce £15*

Peppered Leg of Lamb Steak £16

Fillet of Sea Bass with Fresh Herb Butter, Chilli & Garlic served with Garden Rice £17

Homemade Vegetable Lasagne with Layers of Egg Pasta, Mozzarella & Parmesan £14

Seared Tuna Steak with Roasted Vegetables, Rocket & Seasoning £16

Roast Loin of Pork with Caramelised Apple Wedges £15

**The Chicken, Beef, Lamb & Pork are served with your choice of Roast Potatoes,
New Potatoes or Dauphinoise Potatoes & Seasonal Vegetables*

Desserts

Homemade Apple Tart in a Sweet Flaky Pastry filled with Succulent Apples £6

Raspberry Sherry Trifle Gateau £6

Traditional Tiramisu with a Coffee Sauce £6

Sticking Toffee Pudding served with Vanilla Ice Cream £6

Mango & Passion Fruit Cheesecake served with Raspberry Couli £6

Chocolate Fudge Cake served with Vanilla Ice Cream £6

Chocolate & Hazelnut Roulade £6

Exotic Fresh Fruit Salad £6

Cheese

£30 per Cheese Board for 10 people

Tea and Coffee £2.50